



BUFFET MENU

ENDLESS SUMMER GINGER TERIYAKI
MARINATED SKIRT STEAK

Grilled tomato salsa, chimichurri

KID SQUID BREWERY DREAMY STOUT AND
DARK CHOCOLATE BRAISED SHORT RIBS

DAWN PATROL COFFEE RUBBED
TEXAS STYLE BRISKET

CRISPY BUTTERMILK BATTERED
SOUTHERN FRIED CHICKEN

HERB CRUSTED BRICK CHICKEN

Shallot Mustard Butter

PETE'S ENDLESS SUMMER RUBBED
BARBECUE CHICKEN

Endless Summer Peach Barbecue Sauce

ENDLESS SUMMER RUBBED
GRILLED LONG ISLAND DUCK
BREAST

Pomegranate Citrus Syrup Glaze

BUFFET MENU

CEDAR PLANK GRILLED KING ORA SALMON

Dawn Patrol Coffee Rub , Lemon

GRILLED BLOCK ISLAND CENTER CUT SWORDFISH

Parsley and Mint Gremolata

GRILLED LINE CAUGHT LOCAL STRIPED BASS PROVENCAL

Cherry Tomato, caramelized onions, basil, kalamata olive, capers, herbs, EVOO, Vinegar, sea salt, black pepper

CEDAR PLANK GRILLED CHILEAN SEA BASS

Miso Citrus Marinate Glaze

TRICOLOR SESAME AND NORI CRUSTED SEARED AHI TUNA

Wasabi Aioli, Papaya Eel Glaze

GRILLED COLD WATER LOBSTER TAILS

Drawn Butter, Lemons

HAMBURGERS, CHEESEBURGERS AND KOBE BEEF HOT DOGS

Sliced tomato, onions, ketchup,
1,000 island dressing, sauerkraut,
relish, dijon mustard

BUFFET MENU

WHOLE STEAMED 1 1/4LB LOBSTERS

Drawn butter, lemons

HOUSE SPECIAL PAELLA

Gulf Shrimp, Little Neck Clams, Mussels, Cromers
Kielbasa and Andouille Sausage, Chicken, Roasted
Peppers, Onions, Peas, Garlic, Saffron Rice

NORI BRINED SMOKED AND GRILLED PORK LOIN

Pete's Endless Summer Peach Barbecue Glaze

PETE'S ENDLESS SUMMER RUBBED BABY BACK RIBS

Endless Summer Peach Barbecue Sauce

TRICOLOR SESAME AND NORI CRUSTED SEARED AHI TUNA

Wasabi Aioli, Papaya Eel Glaze

BUFFET MENU

BUFFET SIDES

ARUGULA AND WATERMELON SALAD

Shaved Red Onions, Kalamata Olive, Feta, Green Goddess Vinaigrette

BLACK BEAN, CORN, AVOCADO SALAD

Tortilla Strips, Cilantro

BLANCHED SNOW PEAS

Sesame Dressing, Black and White Sesame Seeds, chive garnish

LOCAL SWEET CORN ON THE COB

Salted butter, fresh cracked pepper

GREEN THUMB HEIRLOOM TOMATO PANZANELLA SALAD

Shaved Sweet Onions, basil, kalamata olive, capers, sourdough croutons, chimichurri vinaigrette

GRILLED GREEN THUMB CORN SALAD

Basil, sweet white onions, rice vinegar, lime, EVOO, sea salt, black pepper

BUFFET MENU

THREE CHEESE MAC AND CHEESE W
PANKO PARMESAN CRUST

MAPLE CHIPOTLE SWEET POTATO MASH

MISO AND GREEN ONION SMASHED
YUKON GOLD POTATOES

MIXED ASSORTED EAST END
GRILLED VEGETABLE PLATTER

Balsamic syrup, EVOO, sea salt, black pepper

OFF THE COB MEXICAN STREET
CORN SALAD

Chipotle Aioli, lime, cilantro, cotija cheese

RED BLISS SMASHED POTATOES

Rosemary Chili garli oil, sea salt

QUINOA TABBOULLEH

Quinoa, Tomato, cucumber, red onions,
parsley, mint, lime, agave, EVOO, sea salt,
black pepper

RED CABBAGE, MANGO
AND JICAMA SLAW

BUFFET MENU

RED COCONUT CURRY SPIKED BLACK FORBIDDEN RICE

SOUTHERN STYLE FINGERLING POTATO SALAD

Chipotle Mayo, dijon, cider vinegar, red onions,
cilantro

SUMMER QUINOA SALAD

Quinoa, arugula, cherry tomato, grilled peaches, chick
peas, grilled corn, avocado, feta, citrus vinaigrette

SWEET AND SPICY ASIAN NOODLES

Red cabbage, red peppers, carrots, scallions,
cilantro, black and white sesame seeds

GRILLED CAULIFLOWER STEAKS

With Chimmichurri

WARM WILD MUSHROOMS AND FARRO VEGAN RISOTTO
